

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEK ENDED: September 16, 2006VOLUME 15, NO. 37

WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	09/11 (Est)	121,000	3,000	414,000	12,000
TUESDAY	09/12 (Est)	128,000	3,000	414,000	10,000
WEDNESDAY	09/13 (Est)	122,000	3,000	410,000	10,000
THURSDAY	09/14 (Est)	128,000	2,000	414,000	10,000
FRIDAY	09/15 (Est)	127,000	3,000	413,000	8,000
SATURDAY	09/16 (Est)	35,000		58,000	
TOTAL FOR THE WEEK :		661,000	14,000	2,123,000	50,000
CHANGE FROM PREV WK:		70,000	1,000	233,000	7,000
(Includes all current revisions)					

REPORT PROCEDURAL GUIDELINES
> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

		CHOICE 600-900		SELECT 600-900	
BPN#		WEEKLY COMPOSITE PRIMAL VALUES			
		Primal Rib		222.51	
		Primal Chuck		105.91	
		Primal Round		130.45	
		Primal Loin		226.48	
		Primal Brisket		87.12	
		Primal Short Plate		90.93	
		Primal Flank		80.02	
		WEEKLY CUTOUT VALUE SUMMARY			
Date		Choice	Select	Trim	Grinds
09/15		109	105	17	73
09/14		187	125	45	47
09/13		182	164	35	112
09/12		84	151	31	44
09/11		186	87	23	46
U78		WEEKLY AVERAGE		147.26	
		CHANGE FROM PRIOR WEEK		(0.80)	
		CHOICE/SELECT SPREAD:		9.62	
		TOTAL LOAD COUNT (Cuts, Trimmings, Grinds):		1,854	
		CURRENT VOLUME - (one load equals 40,000 pounds)			
		Choice Cuts	747.47	loads	29,898,776
		Select Cuts	632.04	loads	25,281,782
		Trimmings	151.30	loads	6,051,876
		Coarse Grinds	323.21	loads	12,928,455
		Choice Cuts, Fat Limitations 1-6			
		IMPS/FL	Sub-Primal	# of Trades	Total Pounds
					Price Range
					Weighted Average
U1	U16	109A	1 Rib, roast-ready, heavy	40	39,756
		109E	1 Rib, ribeye, lip-on, bn-in	184	412,282
		112A	3 Rib, ribeye, bnls, light	106	466,140
		112A	3 Rib, ribeye, bnls, heavy	319	949,363
U3	U81	113A	1 Chuck, square-cut, 2 piece	3	16,163
		113C	1 Chuck, semi-bnls, neck/off	39	216,339
		113C	3 Chuck, semi-bnls, neck/off		
		3	Chuck, semi-bnls n/o sh-cut	19	125,873
U4	U80	114	1 Chuck, shoulder clod	101	657,569
		114A	3 Chuck, shoulder clod, trmd	229	2,452,081
		114D	3 Chuck, clod, top blade	109	163,532
		114E	3 Chuck, clod, arm roast	28	68,981
U5	U82	114F	5 Chuck, clod tender	59	70,403
		115	1 Chuck, 2-piece, boneless	52	134,712
		116A	3 Chuck, roll, 1xl, neck/off	284	1,690,019
		116B	1 Chuck, chuck tender	203	376,456
U7	U88	3	Chuck roll, retail ready	94	1,161,292
		120	1 Brisket, deckle-off, bnls	251	1,278,024
		120A	3 Brisket, point/off, bnls	127	239,847
		123A	3 Short Plate, short rib	164	352,354
U9	U93	130	4 Chuck, short rib	147	495,233
		160	1 Round, bone-in	34	74,916
		161	1 Round, boneless	41	219,804
		3	Round, bnls/peeled heel-out	48	203,476
U11	U90	167	1 Round, knuckle	23	65,950
		167A	4 Round, knuckle, peeled	350	1,420,025
		168	1 Round, top inside round	313	1,543,236
		168	3 Round, top inside round	174	1,729,406
U13	U92	168	3 Round, top inside round	174	1,729,406
		169	5 Round, top inside, denuded	80	177,242
		3	Round, top inside, side off	49	1,451,659
		170	1 Round, bottom gooseneck	59	66,520
U14	U97	171B	3 Round, outside round	277	1,325,050
		171C	3 Round, eye of round	248	715,601
		3	Round, flat/eye, heel-out	19	702,365
		174	1 Loin, short loin, 2x3	52	51,535
U17	U99	174	3 Loin, short loin, 0x1	196	1,172,381
		175	3 Loin, strip loin, 1xl	16	111,325
		180	1 Loin, strip, bnls, light		
		180	1 Loin, strip, bnls, heavy	18	25,188
U18	U98	1	Loin, strip loin bnls. 1xl	137	161,695
		180	3 Loin, strip, bnls, 0x1	213	652,696
		184	1 Loin, top butt, bnls, light		
		184	1 Loin, top butt, bnls, heavy	155	310,481
U19	U99	184	3 Loin, top butt, boneless	205	788,885
		184E	3 Loin, top butt, 2 pc. bnls		
		185A	4 Loin, bottom sirloin, flap	214	623,256
		185B	1 Loin, ball-tip, bnls, light	52	81,809
U20	U99	185B	1 Loin, ball-tip, bnls,heavy	178	1,067,317
		185C	1 Loin, sirloin, tri-tip	79	826,252
		185D	4 Loin, sirloin, tri-tip, pld	75	148,948
		189A	4 Loin, tndrloin, trmd, light	20	14,869
U21	U99	189A	4 Loin, tndrloin, trmd,heavy	240	773,293
		191A	4 Loin, butt tender, trimmed	59	103,820
		193	4 Flank, flank steak	139	222,729
					374.15

Select Cuts, Fat Limitations 1-6								
BPN#	IMPS/FL		Sub-Primal	# of Trades	Total Pounds	Price Range		Weighted Average
U1	109A	1	Rib, roast-ready, heavy	23	14,294	341.65	395.00	360.77
U2	109E	1	Rib, ribeye, lip-on, bn-in	116	350,601	424.00	500.87	461.82
U16	112A	3	Rib, ribeye, bnls, light	117	570,583	491.10	575.75	535.39
C13	112A	3	Rib, ribeye, bnls,heavy	239	878,136	466.00	570.00	520.22
	113A	1	Chuck, square-cut, 2 piece	11	8,702	133.00	139.90	136.78
	113C	1	Chuck, semi-bnls, neck/off	96	643,274	125.00	151.00	130.96
	113C	3	Chuck, semi-bnls, neck/off					
U3		3	Chuck, semi-bnls n/o sh-cut					
U81	114	1	Chuck, shoulder clod	73	317,350	135.00	156.00	142.97
	114A	3	Chuck, shoulder clod, trmd	176	2,015,117	148.50	172.00	153.62
	114D	3	Chuck, clod, top blade	6	1,310	225.00	255.00	246.41
	114E	3	Chuck, Clod, Arm Roast					
	114F	5	Chuck, clod tender	46	68,801	240.00	270.50	249.33
U4	C14	115	1 Chuck, 2-piece, boneless	102	267,810	136.00	154.00	144.21
U80		116A	3 Chuck, roll, 1x1, neck/off	274	1,806,444	171.00	195.50	181.33
U36		116B	1 Chuck, chuck tender	85	170,817	163.00	185.00	173.89
U5			3 Chuck roll, retail ready	5	68,877	189.98	200.00	193.71
U7	C15	120	1 Brisket, deckle-off, bnls	188	1,435,395	129.00	148.25	133.80
U82		120A	3 Brisket, point/off, bnls	51	47,681	230.00	265.47	251.11
U9	C16	123A	3 Short Plate, short rib	137	676,920	114.91	177.00	123.68
		130	4 Chuck, short rib	69	187,545	99.97	136.25	119.69
	C18	160	1 Round, bone-in	29	57,259	144.00	157.00	151.64
U11	C19	161	1 Round, boneless	57	173,828	154.00	170.00	161.17
U93			3 Round, bnls/peeled heel-out	29	241,972	166.36	191.25	180.68
		167	1 Round, knuckle	15	36,079	167.00	184.10	172.69
U12		167A	4 Round, knuckle, peeled	246	1,150,438	170.00	198.00	183.59
U13	C20	168	1 Round, top inside round	180	950,853	150.00	182.82	163.25
U84		168	3 Round, top inside round	116	675,477	166.02	190.00	173.11
U90		169	5 Round, top inside, denuded	68	97,998	199.00	222.00	209.63
			3 Round, Top Inside, side off					
U14	C21	170	1 Round, bottom gooseneck	75	103,923	150.00	169.10	161.72
U31		171B	3 Round, outside round	215	1,249,190	168.00	192.82	179.98
U15		171C	3 Round, eye of round	188	565,801	190.00	234.00	206.23
U92			3 Round, flat/eye, heel-out	0	0			
U17		174	1 Loin, short loin, 2x3	49	29,540	310.00	354.00	329.40
U88		174	3 Loin, short loin, 0x1	186	952,153	359.53	438.82	389.63
		175	3 Loin, strip loin, 1x1	34	514,560	288.72	357.00	295.17
U18		180	1 Loin, strip, bnls, light					
		180	1 Loin, strip, bnls, heavy	27	40,587	289.10	330.00	314.19
U32			1 Loin, Strip Loin Bnls. 1x1	65	102,047	329.00	373.00	348.42
U87		180	3 Loin, strip, bnls, 0x1	173	1,158,983	335.00	418.82	363.04
U19		184	1 Loin, top butt, bnls, light	3	2,439	196.65	219.00	215.38
		184	1 Loin, top butt, bnls, heavy	182	1,103,316	172.10	227.00	193.66
U89		184	3 Loin, top butt, boneless	170	1,146,320	202.90	254.00	217.81
		184E	3 Loin, Top Butt, 2 pc. bnls					
U29		185A	4 Loin, bottom sirloin, flap	85	444,782	240.60	302.00	274.00
		185B	1 Loin, ball-tip, bnls, light	25	56,930	167.61	182.25	170.27
U34		185B	1 Loin, ball-tip, bnls,heavy	89	511,489	173.50	205.00	182.72
U27		185C	1 Loin, sirloin, tri-tip	101	525,822	194.50	224.00	207.82
		185D	4 Loin, sirloin, tri-tip, pld	27	23,950	275.00	325.65	295.83
U20		189A	4 Loin, tndrloin, trmd, light	12	12,247	870.00	935.00	880.13
		189A	4 Loin, tndrloin, trmd,heavy	173	261,046	871.47	980.00	912.56
U86		191A	4 Loin, butt tender, trimmed	67	103,882	809.56	900.00	833.62
U21		193	4 Flank, flank steak	120	325,557	320.00	376.65	346.45
CHOICE AND SELECT CUTS, Fat Limitations (FL) 1-6								
U10	124	4	Rib, Back Ribs, Fresh	75	79,587	60.00	103.65	86.23
	124	4	Rib, Back Ribs, Frozen	142	290,308	30.00	85.00	38.94
U8	121D	4	Plate, Inside Skirt	150	504,321	229.62	270.40	249.60
	121C	4	Plate, Outside Skirt	161	307,536	390.00	470.00	430.60
	121E	6	Plate, Outside Skirt, pld	53	133,798	515.00	611.63	568.90
U35			Cap and Wedge Meat	395	2,805,961	163.90	201.50	180.54
			Pectoral Meat	278	567,643	169.55	205.87	194.49
GROUND BEEF - STEER and HEIFER SOURCE -- 10 Pound Chub Basis								
U25	Ground Beef	73%		307	3,545,766	76.05	114.00	86.99
	Ground Beef	75%		30	366,425	88.00	115.00	96.55
U26	Ground Beef	81%		454	2,325,395	93.00	140.00	112.08
	Ground Beef	85%		55	115,340	119.24	166.00	145.62
	Ground Beef	90%		15	143,105	137.85	172.00	146.61
U23	Ground Beef	93%		194	873,103	137.61	176.00	147.56
	Ground Beef	Chuck		187	2,073,909	93.40	143.10	112.27
	Ground Beef	Round		143	512,230	126.00	155.82	140.01
	Ground Beef	Sirloin		12	26,650	190.00	226.00	201.94
BLENDED GROUND BEEF - STEER, HEIFER and COW SOURCE -- 10 Pound Chub Basis								
	Blended Ground Beef	73%		74	370,038	84.21	119.00	101.24
	Blended Ground Beef	75%		27	156,260	95.75	122.00	104.11
C22	Blended Ground Beef	81%		114	683,199	110.00	146.00	125.91
C30	Blended Ground Beef	85%		25	127,190	133.55	139.75	138.97
	Blended Ground Beef	90%		33	134,620	143.25	174.00	151.22
	Blended Ground Beef	93%		39	432,041	146.75	175.50	154.41
	Blended Ground Beef	Chuck		55	488,519	124.40	155.00	128.86
	Blended Ground Beef	Round		48	310,750	132.00	148.15	141.84
	Blended Ground Beef	Sirloin		46	243,915	177.00	211.15	190.37
BEEF TRIMMINGS - STEER and HEIFER SOURCE								
C23	Fresh	50% lean trimmings		157	5,643,376	38.00	48.00	41.25
	Frozen	50% lean trimmings		10	408,500	42.00	49.95	47.54
FAT LIMITATIONS (FL) DESCRIPTION								
Maximum Average Fat Thickness						Maximum Fat at any point		
1. 3/4" (19mm)						1.0"		
2. 1/4" (6mm)						1/2"		
3. 1/8" (3mm)						1/4"		
4. Practically free (75% surface lean exposed)						1/8"		
5. Peeled/Denuded						1/8"		
6. Peeled/Denuded, surface membrane removed						1/8"		
Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.								

WEEKLY NATIONAL/REGIONAL DAILY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales
FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.

CURRENT VOLUME - (one load equals 40,000 pounds)					
Central	133.64	loads	--	5,345,459	pounds
National	364.08	loads	--	14,563,268	pounds
East Coast	23.71	loads	--	948,588	pounds
West Coast	55.43	loads	--	2,217,345	pounds

FOB Plant - Central						
BPN #		# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean						
Fresh	92-94%	8	222,300	\$140.00	\$143.00	\$141.13
Frozen	92-94%					
Fresh	90%	61	1,842,306	\$131.00	\$137.00	\$133.43
Frozen	90%	3	88,500	\$135.09	\$136.60	\$135.85
Fresh	85%	39	745,213	\$120.47	\$131.59	\$123.94
Frozen	85%					
Fresh	81%					
Frozen	81%					
Fresh	75%	19	418,173	\$57.10	\$107.00	\$95.83
Frozen	75%					
Fresh	73%	10	282,162	\$90.00	\$97.00	\$92.75
Frozen	73%					
Fresh	65%	54	1,738,805	\$65.50	\$73.00	\$67.69
Frozen	65%					
Bull Product						
Fresh	94-96%	2	8,000	\$144.00	\$144.00	\$144.00
Frozen	94-96%					

FOB Plant - National					
Chemical Lean					
Fresh 92-94%	32	714,300	\$140.00	\$149.80	\$143.95
Frozen 92-94%					
Fresh 90%	U6 84	2,693,906	\$129.60	\$137.00	\$133.70
Frozen 90%	3	88,500	\$135.09	\$136.60	\$135.85
Fresh 85%	U24 75	1,713,861	\$120.40	\$131.59	\$124.33
Frozen 85%					
Fresh 81%	5	109,581	\$106.58	\$111.00	\$110.70
Frozen 81%					
Fresh 75%	31	581,023	\$57.10	\$107.00	\$94.69
Frozen 75%					
Fresh 73%	10	282,162	\$90.00	\$97.00	\$92.75
Frozen 73%					
Fresh 65%	79	2,320,059	\$63.00	\$78.50	\$67.73
Frozen 65%					
Fresh 50%	C23 157	5,643,376	\$38.00	\$48.00	\$41.25
Frozen 50%	10	408,500	\$42.00	\$49.95	\$47.54
Bull Product					
Fresh 94-96%	2	8,000	\$144.00	\$144.00	\$144.00
Frozen 94-96%					

FOB Plant - East Coast					
Chemical Lean					
Fresh 92-94%	16	350,000	\$144.00	\$149.80	\$146.05
Frozen 92-94%					
Fresh 90%	13	382,000	\$133.80	\$136.00	\$135.23
Frozen 90%					
Fresh 85%	14	168,648	\$123.58	\$128.00	\$126.05
Frozen 85%					
Fresh 81%	4	29,581	\$106.58	\$110.40	\$109.90
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	1	18,359	\$67.61	\$67.61	\$67.61
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - West Coast					
Chemical Lean					
Fresh 92-94%	8	142,000	\$140.60	\$143.50	\$143.20
Frozen 92-94%					
Fresh 90%	10	469,600	\$129.60	\$135.00	\$133.52
Frozen 90%					
Fresh 85%	22	800,000	\$120.40	\$130.60	\$124.33
Frozen 85%					
Fresh 81%	1	80,000	\$111.00	\$111.00	\$111.00
Frozen 81%					
Fresh 75%	12	162,850	\$89.00	\$102.00	\$91.78
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	24	562,895	\$63.00	\$78.50	\$67.87
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

Regional Breakdown:					
Central - AR,CO,IA,IL,IN,KS,KY,IA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TN,TX,WI.					
National - all states					
East Coast - AL,CT,DC,DE,FL,GA,MA,MD,ME,MS,NC,NH,NJ,NY,PA,RI,SC,VA, VT,WV.					
West Coast - AK,AZ,CA,HI,ID,NV,OR,UT,WA,WY.					

WEEKLY CARCASS BEEF-COW AND BULL CARCASSES 7.0 Loads Reported.

	Weekly Range	Avg	Change
UT, brk 2-4	450/up		
UT, bon 1-3	400/up	4.0	72.50
Cutter 1-2	350/up	3.0	72.50
Bulls 500/up	YG 1		

WEEKLY NATIONAL WEEKLY CUTTER COW CUTOUT AND BOXED COW BEEF CUTS - NEGOTIATED
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE
Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

This report is based on information provided by companies that agreed to continue to participate in Livestock Mandatory Reporting on a voluntary basis.

Cutter 90% 350#/up	
Current Cutout Value:	\$107.58
Change from prior day:	\$0.92

Item	Price	Value	Change
90% lean	\$133.70	\$81.34	\$0.61
100% lean inside round	\$193.96	\$4.50	\$0.01
100% lean, flats and eyes	\$175.83	\$4.08	
Chuck Tender	\$168.31	\$1.68	\$0.12
Knuckle	4-7 lbs. \$161.54	\$4.09	\$0.15
Tenderloin	2-3 lbs. \$339.85	\$1.80	(\$0.05)
Tenderloin	3-4 lbs. \$359.59	\$2.66	(\$0.03)
Ribeye Roll	4-6 lbs. \$232.68	\$2.44	\$0.01
Ribeye Roll	6-8 lbs. \$228.82	\$1.69	\$0.16
Ribeye Roll	8up lbs. \$219.54	\$1.60	(\$0.11)
Flank Steak	\$185.26	\$0.78	\$0.05
Kidney, Edible	\$15.04	\$0.07	
Fat, inedible	\$9.88	\$0.23	
Bone	\$2.59	\$0.62	

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period.

CURRENT VOLUME - (one load equals 40,000 pounds)			
Boner/Breaker Cuts	36.36	loads --	1,454,374
Cutter/Canner Cuts	2.55	loads --	102,133
Boner/Breaker/Cutter/Canner	16.49	loads --	659,496
100% Lean Items	25.67	loads --	1,026,710

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, light				
112	Rib, ribeye roll, medium	54	123,160	\$293.46	(\$2.70)
112	Rib, ribeye roll, heavy	24	45,365	\$280.14	(\$12.73)
C25	Chuck, boneless 85%	16	114,900	\$125.44	\$0.16
C24	Round, top inside, light				
168	Round, top inside, medium	13	53,332	\$163.57	(\$18.62)
168	Round, top inside, heavy	6	25,983	\$165.47	(\$3.84)
169A	Round, top inside cap-off, lgt	5	33,950	\$191.36	\$2.09
169A	Round, top inside cap-off, med	53	379,824	\$193.60	(\$0.16)
169A	Round, top inside cap-off, hvy	6	30,815	\$198.44	
171B	Round, outside round	21	132,279	\$161.81	\$1.46
171C	Round, eye of round	19	98,699	\$176.90	\$3.04
	Loin, Semi-Bnls Short Loin, lgt				
	Loin, Semi-Bnls Short Loin, med	4	10,238	\$217.65	(\$7.52)
	Loin, Semi-Bnls Short Loin, hvy				
180	Loin, strip, bnls, light				
180	Loin, strip, bnls, medium	16	87,070	\$151.22	(\$16.15)
180	Loin, strip, bnls, heavy	3	5,543	\$170.55	\$0.40
182	Loin, sirloin butt	5	162,000	\$134.14	
184	Loin, top sirloin butt	25	84,711	\$148.96	(\$0.71)
191A	Loin, butt tender, peeled	10	9,289	\$448.71	(\$3.89)
CUTTER/CANNER					
112	Rib, ribeye roll, light	7	15,840	\$232.68	\$1.48
112	Rib, ribeye roll, medium	16	39,418	\$228.82	\$22.38
112	Rib, ribeye roll, heavy	17	46,875	\$219.54	(\$14.14)
100% LEAN					
	Inside round	39	162,044	\$193.96	\$0.47
	Outside round	12	124,200	\$174.82	\$2.51
	Eye of round	23	29,709	\$193.21	\$9.74
	Flats and eyes	26	310,436	\$174.57	(\$0.82)
	Striploin	25	70,218	\$202.61	\$4.99
	S.P.B.	36	330,103	\$175.03	(\$0.29)
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	13	55,845	\$168.31	\$12.12
167A	Round, knuckle, peeled	49	283,728	\$161.54	\$5.74
190	Loin, tenderloin, 2-3 lbs.	32	41,927	\$339.85	(\$8.60)
190	Loin, tenderloin, 3-4 lbs.	40	74,765	\$359.59	(\$3.44)
190	Loin, tenderloin, 4-5 lbs.	59	66,380	\$403.99	(\$3.64)
190	Loin, tenderloin, 5 up lbs.	56	53,881	\$423.75	(\$11.75)
193	Flank, flank steak	81	82,970	\$185.26	\$11.12

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (C1)		
Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$138.72	128.37
Change =>	0.30	0.45

Index Reflects the Equivalent of 399,882 head of cattle.

Carcass Equivalent Values:		
SUPPLY (live):	141.67	130.60
DEMAND (box) :	135.76	126.14

Current Spread	5.91	4.46
Grading % Brkdwn:	63.66%	36.34%

Weekly Equivalent Values for Outlying Beef Carcass Types						
Basis Value = 138.72			Carcass Weights			
	400-500#	500-600#	600-900#	900-1000#	1000#/up	
Qty/Yld	(1)	-23.09	-9.08	0.00	-3.87	-18.75
Prime 1-3	9.79	\$125.42	\$139.43	\$148.51	\$144.64	\$129.76
Certified	3.34	\$118.97	\$132.98	\$142.06	\$138.19	\$123.31
Choice 1	2.92	\$118.55	\$132.56	\$141.64	\$137.77	\$122.89
Select 1	-7.74	\$107.89	\$121.90	\$130.98	\$127.11	\$112.23
Stdtrd 1-3	-16.87	\$98.76	\$112.77	\$121.85	\$117.98	\$103.10
Prime 4	-4.98	\$110.65	\$124.66	\$133.74	\$129.87	\$114.99
Choice 4	-13.75	\$101.88	\$115.89	\$124.97	\$121.10	\$106.22

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (STEER)
The estimated hide and offal value from a typical slaughter steer for the week averaged 8.48 per cwt. down -0.01 from last week and up 0.24 from last year.

NATIONAL CARLOT PORK REPORT						
Total of Negotiated Purchases Equated to FOB Omaha Basis						
Item Values Reflect U.S. Dollars per CWT						
Total Loads PORK CUTS		320.6				
Total Loads TRIM/PROCESS PORK:		71.0				
BPN#	C#	PORK CUTS	Lds	Weighted	Change	Simple
-----LOINS, BONE-IN, FRESH-----						
Primal Cutout Value =				78.97	-4.67	
U40	C4	1/4" Trim 21#DN-LGT	37.5	99.76	-5.30	100.50
U61		1/8" Trm/less 21#DN-LGT	11.5	106.57	-3.65	107.00
U63		1/4" Bladeless			--	
		1/4" Trim 21#/UP-MED			--	
		combos 26/UP#(SOW)			--	
LOINS,CNTRCUT,10-11 RIB,1/4"TRM						
		Tender-in FLO 8-13#	5.5	141.91	-6.22	146.00
		Tender-out FLO 8-13#			--	
		BNLS Strap-on 5-11#	10.5	140.24	-2.40	140.50
U55		BNLS Strap-off 5-11#	30.0	149.97	-3.59	148.67
		WHLE BNLS LOINS 9-13#			--	
U60		BNLS SIRLOIN .75-1.5#	1.8	123.00	5.14	123.17
		BONE-IN SIR 2.5-3.5#	5.3	70.33	-2.10	72.67
		BLADE ENDS 2-4#	1.0	67.00	--	67.00
U41		TENDERLOIN 1.25/DN#	2.8	254.09	10.59	254.67
		LOIN BACKRIB (BOXED)			--	
		FRESH 1.5/DN#			--	
		" 1.75/DN#			--	
U56		" 1.75-2.00#			--	
U64		" 2.00/UP#	3.5	243.86	-9.00	244.50
-----PICNIC, FRESH-----						
Primal Cutout Value =				47.29	0.24	
U50		Smkr Trm, RS, combo	5.0	49.00	--	49.00
		Smkr Trm, SS, combo	8.0	55.25	3.25	50.88
		Smkr Trm, SS, boxed	9.5	68.79	0.39	68.33
PICNIC CUSHION MEAT						
		Boxed 92% Fresh	1.9	104.27	1.27	104.33
		Boxed 92% Frozen			--	
-----BOSTON BUTT5-10#,FRESH-----						
Primal Cutout Value =				75.27	-0.65	
U42	C5	1/4" Trim 5-10#	26.5	91.40	-2.12	91.88
		1/8" Trim 5-10#	2.0	93.00	--	93.00
		1/4" Trim Stk Rdy			--	
		1/8" Trim Stk Rdy	9.0	100.67	-1.28	100.75
		BNLS, Butt	1.0	104.00	--	104.00
U43		combo's 11/UP#(SOW)			--	
-----SPARERIB, FRESH-----						
Primal Cutout Value =				102.20	-3.00	
U44	C63	BAG/3 PCVAC4.25#/DN-LGT	21.0	113.81	-2.91	114.63
		COMBOS 4.25#/DN			--	
U45		2 BAG/3 PCVAC4.25#/UP-MED	9.5	109.53	-0.85	109.38
		COMBOS 4.25#/UP	3.0	105.00	-3.00	105.00
-----FRESH PORK CUTS-ADDED INGREDIENTS-----						
		BONE-IN LOINS 1/8" TRIM			--	
		BONE-IN LOINS CC TNDER IN			--	
		BNLS LOINS STRAP-ON			--	
		BNLS LOINS STRAP-OFF			--	
		BNLS SIRLOIN .75-1.5#			--	
		BONE-IN SIR 2.5-3.5#			--	
		TENDERLOIN 1.25/DN#			--	
		LOIN BACKRIB FRSH 2.0/UP#			--	
		SMKR TRM SS PICNIC BOXED			--	
		1/4" TRIM BUTT			--	
		1/4" TRIM STK RDY BUTT			--	
		1/8" TRIM STK RDY BUTT			--	
		SPARERIB 4.25#/DN-LGT			--	
		SPARERIB 4.25#/UP-MED			--	
-----HAM,BONE-IN,TRIMMED-----						
Primal Cutout Value =				75.40	-0.52	
U46	C7	17-20# Trim Spec 1	9.0	82.11	-0.17	82.00
		20-23# Trim Spec 1	25.0	81.12	-0.10	81.00
U62	C8	23-27# Trim Spec 1	37.0	80.51	--	80.88
		27#/up Trim Spec 1			--	
		NORTH AMERICAN EXPORTS			--	
		NA EXPORT 23-27# TS 1	5.0	80.00	--	80.00
		BONELESS MUSCLES FL 4 94-96%			--	
		3 Muscle Group			--	
		4 Muscle Group	13.0	161.08	4.02	161.00
		5 Muscle Group	8.0	159.50	4.17	159.50
		Inside			--	
		Outside			--	
		Knuckle			--	
		Lite Butt			--	
		Inner Shank			--	
		HAM TRIMMINGS (CHEM LEAN)			--	
		Combo 72% Fresh	1.0	56.00	--	56.00
		Boxed 72% Frozen	1.0	63.00	--	63.00
		Combo 90% Fresh			--	
		Boxed 90% Frozen			--	
		Outer Shank Frozen			--	
-----BELLY, SDLS, FRESH-----						
Primal Cutout Value =				96.12	-2.74	
-----SKIN-ON, TRIMMED-----						
U47		Fresh 10-12#			--	
U48		Fresh 12-14#	4.0	87.50	-7.50	87.50
	C9	Fresh 14-16#	8.0	98.00	-3.33	98.00
	C10	Fresh 16-18#	10.0	96.80	-3.20	96.80
		Fresh 18-20#	1.0	90.00	-5.00	90.00
U49		Fresh 20-25#			--	
		SKINLESS,			--	
		Fresh 9-13#			--	
		Fresh 13-17#			--	
PORK TRIMMINGS/BONELESS PROCESSING PORK (CHEMICAL LEAN)						
		Combo 42% Fresh	32.5	30.75	-4.25	31.38
		Boxed 42% Frozen			--	
		Combo 72% Fresh	24.5	56.53	-1.47	56.70
		Boxed 72% Frozen			--	
		BONELESS PICNIC MEAT			--	
U57	C11	Combo 72% Fresh	5.0	64.80	-2.61	65.00
		Boxed 72% Frozen			--	
SKINNED JOWLS						
U58		Combo Fresh			--	
		Boxed Frozen	5.0	45.00	--	45.00
		FAT, VISUAL TRACE OF LEAN			--	
		Combo Fresh			--	
		Boxed Frozen			--	
		TRIM, VISUAL TRACE OF LEAN			--	
		Combo 12-16% Fresh	2.0	22.50	-4.50	22.50
		Boxed 12-16% Frozen			--	

USDA ESTIMATED PORK CARCASS CUTOUT									
Based on FOB Omaha carlot pork prices and industry yields.									
Calculations for a 185 lb Pork Carcass									
51-52% lean, 0.80"-0.99" backfat at last rib									
Date	Total Loads	Carcass	Loin	Primal Butt	Cutout Pic	Values Rib	Ham	Belly	
09/11	49.5	73.60	78.75	75.30	46.08	102.95	74.88	99.33	
09/12	85.5	74.41	80.69	74.71	48.08	102.18	75.70	99.25	
09/13	110.0	73.67	80.46	75.28	46.78	101.57	74.62	97.28	
09/14	94.4	72.71	77.27	75.49	46.71	102.14	75.76	94.34	
09/15	52.3	72.39	77.66	75.54	48.79	102.14	76.02	90.44	
-----Total-----				-----Weekly Averages-----					
	391.6	73.36	78.97	75.27	47.29	102.20	75.40	96.12	
Change =>				-1.92	-4.67	-0.65	0.24	-3.00	-2.74
-----WEEKLY USDA BY-PRODUCT DROP VALUE (HOG) - FOB CENTRAL U.S.-----									
The offal value from a typical slaughter hog (1) for the week ended 9/15/2006 was estimated at 3.54 per cwt live, down -0.03 when compared to previous week's value. Dressed equivalent basis (74% dress): 4.78 (1) Typical slaughter hog weighs 250 pounds.									
BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt									
BPN#	C#	PORK VARIETY MEATS - Frozen	Items	Lds	Weighted	Chng	Averages	Simple	
U51		NECK Bones		7.0	21.43	-4.57	25.55		
		Brisket Bones Full,	10#			--			
		Brisket Bones Full,	30#	2.0	71.00	--	71.00		
		Brisket Bones Full, Exp	30#			--			
U59		TAILS,		1.0	51.00	1.00	50.25		
		CHEEK MEAT, trimmed		1.0	75.00	-1.00	75.20		
U52		CHITTERLINGS, 10 lb. pail				--			
		EARS, Pet Treat, 3-4/lb				--			81.00
U54		FEET, front, toes on		5.0	31.00	0.50	30.80		
		FEET, front, toes on, Export		1.0	30.50	1.25	30.25		
		FEET, hind, Domestic				--			
		FEET, hind, Export				--			
		HEARTS, Slashed, Domestic				--			21.00
		Slashed, Export		1.0	23.00	--	23.00		
		Whole, Export				--			
U53		C29HOCKS, picnic		2.0	21.50	3.50	22.20		
		KIDNEYS, small box, Export		5.0	19.50	--	19.50		
		C28LIVERS, large box, Domestic				--			
		large box, Export				--			
		SALIVARY GLANDS,		3.0	25.00	--	25.00		
		SKINS, Belly, flat-pk. slctd				--			
		SNOUTS, partial lean				--			26.00
		SNOUTS, partial lean w/mask				--			23.00
		STOMACHS, scalded, small box		0.5	66.00	-0.25	66.00		
		scalded, small box, Export				--			
		TONGUES,				--			
		green, bnls, small box				--			74.00
		green, bnls, tip on, Export				--			81.00
		scalded & scraped				--			
		UTERI				--			
-----PORK SKINS FRESH IN COMBO - FOB SUPPLY POINT-----									
QUARTERLY CONTRACTS:				DOMESTIC		EXPORT			
		BELLY SKINS, SELECTED		15.75		--			
		FATBACK SKINS, SELECTED		15.50		--			
		HAM COLLAR SKINS, SELECTED		--		--			
		HAM SKINS, HOUSE RUN		10.00		--			
		PICNIC SKINS, HOUSE RUN		9.50		--			
		JOWL SKINS, HOUSE RUN		--		--			
-----PORK PET FOODS - FOB SUPPLY POINT-----									
SEMI ANNUAL CONTRACTS:FRESH						BXD FRZN			
		KIDNEYS, inedible		6.13		--			
		LIVERS, "		10.25		--			
		LUNGS "		2.25		--			
		MELTS "		5.00		--			

NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST FOR THU, SEP 14, 2006						
This report includes Volume, Weighted Average Carcass Weight, & Base Cost						
Base Cost (Packer Buying Programs)						
Avg.						
Date	Head Count	Carc Weight	Backfat (In.): Percent Lean:	1.00-1.09 49-50%	0.80-0.99 51-52%	0.65-0.79 53-54%
09/14/2006	164,505	198.83		67.83	69.73	71.76
09/13/2006	162,583	198.44		67.63	69.53	71.63
09/12/2006	169,831	198.81		67.69	69.61	71.72
09/11/2006	156,996	198.57		67.54	69.46	71.59
09/08/2006	277,397	198.57		68.05	69.92	71.85
09/07/2006	159,456	198.16		67.59	69.51	71.60
WEEKLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST						
For Week Ended:						
09/08/2006	769,558	198.19		67.77	69.66	71.70
08/18/2006	916,879	196.29		69.93	71.84	73.92
09/16/2005	894,503	198.58		64.06	65.96	68.08
MONTHLY NATIONAL DAILY BASE LEAN HOG CARCASS SLAUGHTER COST						
For: August 2006						
	3,492,656	196.00		70.13	72.05	74.15
The values in the base cost lean calculations are determined by individual packer's lean value buying programs, which are based on the backfat and 6 to 7 square inch loin/eye area both measured at the 10th rib. The calculations include Producer and Packer Sold negotiated and swine or pork market formula data from the National Prior Day Slaughtered Swine Report, LM_HG201.txt.						

MAJOR PACKER HIDES, CURED & FLESHED, FOB Central U.S. (Note: Weekly averages reflect average of all weight breaks for each hide type)			
Items	Lds	Per Piece	Weekly Weighted Change
Heavy Native Steer	11.0	70.00	--
Native Steer			--
Colorado Branded Steer	6.0	67.50	--
Butt Branded Steer	10.0	68.85	--
Native Heifer			--
Heavy Native Heifer			--
Branded Heifer, River			--
Branded Heifer, Southwest			--
Branded Cow, Southwest			--
Branded Cow, River			--
Native Cow			--
Dairy Cow			--
Native Bulls, conventional			--
Branded Bulls, Southwest, convnt.			--
Branded Bulls, conventional			--
Heavy Texas Steer			--
Heavy Texas Steer and Heifer			--
Branded Steer	3.0	68.00	--

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT For Week Ending: 09/02/2006									
Total All Regions					----- Totals -----				
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All	
Prime	0.04%	0.36%	1.26%	0.52%	0.13%	2.31%	0.33%	2.64%	
Choice	1.33%	14.02%	24.41%	7.27%	1.30%	48.33%	2.54%	50.88%	
Select	4.66%	15.90%	12.76%	2.59%	0.37%	36.28%	1.50%	37.79%	
Yield only	1.50%	1.92%	1.05%	0.19%	0.03%	Yield only:		4.69%	
Total	7.53%	32.20%	39.48%	10.57%	1.83%				
Region 1-5					----- Totals -----				
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All	
Prime	0.04%	1.68%	3.76%	0.59%	0.06%	6.14%	1.57%	7.71%	
Choice	1.06%	22.08%	28.24%	3.16%	0.28%	54.82%	9.29%	64.11%	
Select	1.54%	8.66%	4.28%	0.41%	0.04%	14.93%	1.94%	16.87%	
Yield only	0.23%	0.86%	0.58%	0.08%	0.00%	Yield only:		1.76%	
Total	2.86%	33.27%	36.87%	4.24%	0.39%				
Region 6					----- Totals -----				
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All	
Prime	0.13%	0.15%	0.39%	0.14%	0.02%	0.83%	0.00%	0.83%	
Choice	2.35%	15.71%	18.58%	5.11%	0.68%	42.43%	0.68%	43.10%	
Select	8.25%	21.68%	12.99%	2.59%	0.28%	45.78%	0.24%	46.02%	
Yield only	2.55%	2.79%	1.05%	0.18%	0.04%	Yield only:		6.61%	
Total	13.28%	40.33%	33.01%	8.01%	1.01%				
Region 7-8					----- Totals -----				
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All	
Prime	0.01%	0.23%	1.12%	0.66%	0.19%	2.21%	0.29%	2.49%	
Choice	1.03%	11.70%	24.98%	8.97%	1.75%	48.42%	2.30%	50.73%	
Select	4.04%	14.90%	14.00%	3.06%	0.48%	36.49%	1.96%	38.44%	
Yield only	1.44%	1.90%	1.18%	0.21%	0.04%	Yield only:		4.76%	
Total	6.52%	28.73%	41.28%	12.90%	2.45%				
Region 9-10					----- Totals -----				
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All	
Prime	0.00%	0.57%	1.95%	0.32%	0.02%	2.87%	0.17%	3.05%	
Choice	1.28%	19.22%	32.02%	4.06%	0.53%	57.11%	1.91%	59.03%	
Select	3.25%	16.30%	11.69%	1.14%	0.14%	32.52%	0.77%	33.29%	
Yield only	0.41%	0.79%	0.53%	0.15%	0.00%	Yield only:		1.89%	
Total	4.94%	36.89%	46.20%	5.68%	0.69%				

PERCENTAGE BY CLASS BY REGION						
Region	Total	Steer	Heifer	Dairy Cow	Other Cow	Bulls
Region 1-5	15.78%	5.90%	1.34%	4.13%	3.67%	0.73%
Region 6	20.83%	10.93%	6.63%	0.42%	2.56%	0.29%
Region 7-8	54.17%	32.43%	18.90%	0.20%	2.24%	0.39%
Region 9-10	9.22%	4.81%	1.14%	2.50%	0.56%	0.22%
Total %	100.00%	54.07%	28.02%	7.26%	9.01%	1.64%
Total Head	684,500	370,100	191,800	49,700	61,700	11,200

States included in regions are as follows: 1-5 CT,ME,NH,VT,MA,RI,NY,NJ, DE,MD,PA,WV, VA,AL,FL,GA,KY,MS,NC,SC,TN,IL,MI,MN,OH,& WI; 6 AR,LA,NM,OK, &TX;7-8 IA,KS,MO,NE,CO,MT,ND,SD,UT,& WY; 9-10 AZ,CA,HI,NV,ID,OR & WA.

KANSAS					Totals			
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All
Prime	0.01%	0.27%	1.74%	1.12%	0.31%	3.46%	0.31%	3.76%
Choice	0.79%	11.77%	30.86%	12.01%	2.51%	57.94%	2.32%	60.27%
Select	2.27%	11.02%	11.04%	2.38%	0.38%	27.09%	0.51%	27.61%
Yield only	1.07%	1.52%	0.93%	0.22%	0.04%	Yield only:		3.78%
Total	4.15%	24.59%	44.57%	15.73%	3.24%			
KANSAS					Totals			
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All
Prime	0.01%	0.16%	0.65%	0.39%	0.11%	1.31%	0.35%	1.66%
Choice	1.10%	10.07%	19.42%	7.01%	1.24%	38.85%	2.76%	41.60%
Select	5.88%	19.05%	16.94%	3.67%	0.56%	46.10%	1.18%	47.28%
Yield only	1.63%	2.07%	1.27%	0.21%	0.03%	Yield only:		5.21%
Total	8.62%	31.36%	38.28%	11.29%	1.93%			
TEXAS					Totals			
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality Only	Total All
Prime	0.13%	0.15%	0.39%	0.14%	0.02%	0.83%	0.00%	0.83%
Choice	2.34%	15.68%	18.55%	5.11%	0.68%	42.35%	0.67%	43.02%
Select	8.20%	21.60%	12.97%	2.59%	0.28%	45.64%	0.24%	45.88%
Yield only	2.55%	2.79%	1.05%	0.18%	0.04%	Yield only:		6.61%
Total	13.22%	40.23%	32.96%	8.01%	1.01%			

USDA IMPORT MEAT TRADE (East and West Coasts)									
Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)									
EAST COAST					:	WEST COAST			
Wkly Avg Change					:	Wkly Avg Change			
0-15 Days					:	0-15 Days			
BULL MEAT:					:				
95%					:	151.00			
COW MEAT:					:	152.00 0.25			
95%					:	146.50			
90%					:	150.00			
CFM Fores 85 %					:	136.13 0.63			
Shank Meat 85-90%					:	136.00 1.88			
Chuck Meat 85%					:	125.00			
Beef Trim 85%					:				
Beef Trim 80%					:	123.50 0.75			
Beef Trim 75%					:	124.50			
Beef Trim 70%					:				
Beef Trim 65%					:				
100% Top Inside Rounds					:	113.13 1.63			
100% Flats & Eyes					:	98.00 1.00			
100% S.P.B.					:	90.00 -1.00			
					:				
EAST COAST					:	WEST COAST			
Wkly Avg Change					:	Wkly Avg Change			
16-45 Days					:	16-45 Days			
BULL MEAT:					:				
95%					:	151.00			
COW MEAT:					:	151.75 -0.58			
95%					:	148.00			
90%					:	135.25			
CFM Fores 85 %					:	-0.25			
Shank Meat 85-90%					:	135.67 -0.33			
Chuck Meat 85%					:				
Beef Trim 85%					:				
Beef Trim 80%					:	122.50 --			
Beef Trim 75%					:	124.00			
Beef Trim 70%					:				
					:				

URUGUAY - FOB AND TIS					:	
BULL MEAT:		0-15 DAYS		:	16-45 DAYS	
95%		147.50		:		
COW MEAT:				:		
95%		146.50		:		
90%		136.00	1.00	:	135.50 0.50	
CFM Fores	85%			:		
Beef Trim	85%	122.50		:		
Beef Trim	80%			:		
Beef Trim	75%	98.00		:		

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS				
For the Week of: 09/18/2006				
Value Adjustments				
	Range		Simple Avg.	Change
Quality:				
Prime	0.00	- 29.00	9.23	0.46
Choice	0.00	- 0.00	0.00	0.00
Select	(10.00)-	(9.50)	(9.94)	0.72
Standard	(28.00)-	(13.00)	(17.56)	0.33
Ave Choice or Better	0.00	- 9.71	2.15	(0.17)
Dairy - Type	(10.00)-	0.00	(0.91)	0.00
Bullock/Stag	(55.00)-	(15.00)	(26.43)	0.00
Hardbone	(55.00)-	(20.00)	(28.55)	0.18
Dark Cutter	(55.00)-	(15.00)	(28.53)	0.36
Over 30 Months of Age	(30.00)-	0.00	(7.33)	(0.17)
*Cutability Yield Grade, Fat/Inches				
1.0-2.0 < .10"	0.00	- 8.00	2.92	0.00
2.0-2.5 < .20"	0.00	- 3.00	1.38	0.00
2.5-3.0 < .40"	0.00	- 2.50	0.96	0.00
3.0-3.5 < .60"	(1.00)-	0.00	(0.08)	0.00
3.5-4.0 < .80"	(1.00)-	0.00	(0.08)	0.00
4.0-5.0 < 1.2"	(20.00)-	(10.00)	(13.75)	0.00
5.0/up > 1.2"	(25.00)-	(10.00)	(18.75)	0.00

CENTRAL CARLOT LAMB CARCASS, CHOICE & PRIME, Y.G. 1-4
Carlot volume negotiated sales for delivery within 14
calendar days, FOB Plant basis, hind trotters-off.

***This report is based on information provided by
companies that agreed to continue to participate in
Livestock Mandatory Reporting on a voluntary basis.****

Sat-Fri Choice and Prime, YG 1-4			Head	9,533
45-DN#	397	283.36		22.90
45-55#	678	220.16		3.28
55-65#	2,973	206.98		-0.01
65-75#	3,526	201.36		-0.33
75-85#	1,751	199.83		0.09
85-UP	208	187.45		1.95

NATIONAL WEEKLY BOXED LAMB CUTS - NEGOTIATED SALES FOB
Plant basis negotiated sales for delivery within 0-21
day period, fresh and frozen carlot volume, including
sales since last report, U.S. dollars per 100 pounds.

***This report is based on information provided by
companies that agreed to continue to participate in
Livestock Mandatory Reporting on a voluntary basis.****

Current Volume:	Fresh Cuts	1,222,749 pounds
	Frozen Cuts	145,388 Pounds

FRESH CHOICE AND PRIME CUTS					
IMPS	Sub-Primal	# of Trades	Total Pound	Weighted Average	Change
200A	Carcass, 3-way, 55/65	3	570	\$251.41	4.69
202	Foresaddle	7	32,825	\$230.49	4.13
204	Rack, 8-Rib, light	9	2,482	\$546.52	-4.68
204	Rack, 8-Rib, medium	43	15,048	\$551.95	15.19
204	Rack, 8-Rib, heavy	10	3,130	\$545.46	1.90
204A	Rack, chined	28	5,739	\$608.98	-37.02
204B	Rack, roast-ready	11	2,427	\$848.35	0.09
204C	Rack, rst-rdy, frnchd	114	16,265	\$1,049.94	11.62
204D	Rack, rst-rdy, spcl	23	3,375	\$1,407.06	6.37
206	Shoulders	51	37,584	\$158.77	0.14
207	Shoulders, sq-cut	179	151,600	\$175.06	-0.75
208	Shoulders, sq-cut, bn	8	966	\$316.19	-5.33
209	Breast	90	49,479	\$80.58	4.82
	Breast, Bulk	23	28,196	\$66.36	3.95
209A	Ribs, Breast bns off	15	403	\$275.61	16.93
210	Foreshank	177	30,896	\$212.25	-13.64
229	Hindsaddle, long-cut	3	622	\$306.21	-15.21
230	Hindsaddle	4	195	\$256.86	-28.02
231	Loins	12	1,895	\$385.89	13.87
232	Loins, trimmed 4x4	77	26,687	\$520.57	10.32
232	Loins, trimmed 2x2	6	924	\$573.65	-33.83
232	Loins, trimmed 1x1	11	8,174	\$639.00	-8.07
232A	Loins, short-cut, 2x2	13	1,825	\$637.12	54.98
232A	Loins, short-cut, 1x1	47	12,121	\$719.40	10.15
232A	Loins, short-cut, 0x0	53	20,596	\$686.30	-23.82
232C	Loin, bnls, tied	4	126	\$1,075.37	108.19
232E	Flank, untrimmed	13	9,304	\$54.49	2.00
233	Legs	102	43,017	\$203.47	7.16
233A	Leg, trotter-off	166	56,788	\$202.62	8.12
233C	Leg, trtrtr-off, pt bn	70	20,569	\$275.47	-8.35
233E	Leg, steamship	21	7,527	\$246.78	-9.05
233F	Hindshank	63	18,634	\$235.12	-5.17
234	Leg, Boneless, Tied	148	62,957	\$288.11	-8.56
234A	Leg, shank off, bnls	38	6,450	\$331.01	12.29
234B	Leg, 2-way bnls	24	4,312	\$305.30	5.92
234E	Leg, inside, bnls	81	20,535	\$469.57	-20.92
234G	Sirloin, boneless	14	3,867	\$287.49	-0.45
235	Back	5	692	\$390.04	-3.10
236	Back, trimmed	6	864	\$545.44	7.92
238	Trimnings	25	2,643	\$176.59	7.46
239	Special trimmings	6	650	\$209.35	-19.02
295	Lamb for stewing	47	5,999	\$332.54	3.19
296	Ground lamb	116	22,140	\$300.51	0.46
	Necks	24	3,997	\$88.40	11.82

This complete Weekly report can be found on the Market
News Website at: www.ams.usda.gov/mnreports/lm_xl500.txt

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOUT

The Weekly estimated net carcass lamb cut-out value for
09-15-2006 was 209.08 for a 66 pound carcass, up \$4.98
compared to last week.

SLAUGHTER LAMB SUMMARY
(excerpted from National Sheep Summary)
Weekly Trend: Compared to last week slaughter lambs steady to
4.00 higher.

AUCTION MARKETS - Choice & Prime 90-160 LBS:					
San Angelo:		shorn and woolled 90-130 lbs 82.00-91.00.			
Midwest:		shorn 100-140 lbs 96.00-100.00; wooled 110-130 lbs 90.00-98.50, 130-150 lbs 92.00-100.00.			
DIRECT MARKETS - 3100:		(Lambs fob with 3-4 percent shrink) Slaughter lambs shorn and woolled 110-150 lbs 82.00-100.75 (wtd avg 96.27); dressed sales 60-70 lbs carcasses 185.00-190.00 (wtd avg 186.15).			

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION (In Millions of Pounds excluding Condemned) Week Ended 09/16/2006					
			AVERAGE WEIGHTS		
	Current	Chng	Live	Drsd	
Beef	516.9	11.8	Cattle	1278	785
Calf & Veal	3.1	10.7	Calves/Vealers	362	222
Pork	416.1	12.6	Hogs	264	196
Lamb & Mutton	3.3	17.9	Sheep & Lambs	131	66
Totals	939.4	12.2			

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS, FOB PRODUCTION POINTS					
		Head	Wt. Ave.	Change	
Hide-Off, 215-275 Lbs.		4289	291.13	-0.35	
Special Fed Veal Slaughter for:					
		09/09/06	Week Ago Year Ago 09/02/06 09/10/05	YTD 2006	YTD 2005
Northeast		4,355	5,117	4,129	177,303
North Central		3,283	4,190	4,196	138,625
Total NE & NC		7,638	9,307	8,325	315,928
				348,233	

North Central = OH, IN, IL, MI, & WI
Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

NATIONAL CARLOT MEAT TRADE REVIEW
(Trends reflect comparison Thursday close to previous Friday close)

FABRICATED BOXED BEEF CUTS AND BEEF CUTOUT VALUE
Boxed beef cutout values were lower on moderate demand and moderate to heavy offerings. The beef market started the week on a firm note on some immediate fill in business, but at rather light volumes. The bulk of the trading was at mid to late week at lower price levels. This was especially true on rib and loin cuts where offerings far outweighed demand. Seasonal demand on chuck and round cuts for the spot and forward market helped offset moderate to heavy offerings. This allowed prices on these items to trend mostly steady to slightly lower. Export demand to Mexico was noted on Select clods, peeled round knuckles, inside rounds, outside rounds, and inside skirts. Beef trimmings were weak on light to moderate demand and moderate offerings. Fed cattle and Blended coarse grinds were mostly steady on moderate demand and offerings. However, fed 73 percentage lean trended sharply lower at mid week on heavy offerings.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOUT
Lean boneless beef was steady to firm for the week on moderate to fairly good demand and moderate to heavy offerings. Grinding operations continued to purchase competitively priced domestic lean beef versus the imported lean beef. Also the school lunch program was opening bids for nearly 4.2 million pounds of processing beef for November delivery. Import boneless beef on early week trading was generally steady. Supplies appear to be increasing somewhat, although offerings remained mostly light. Import movement remains slow on the currently light demand. Cow cut prices were mostly weak to lower on light demand for heavy offerings. However, to 100% lean items traded at firm to higher prices on good demand and moderate offerings.

CARLOT PORK AND PORK CARCASS CUTOUT VALUE
Prices for retail pork cuts inched lower daily as the accelerated slaughter pace caused many sellers to have excess loads to pedal. The lone bright spot within the retail sector was bone-in picnics. Prices advanced slightly due to limited bone-in supplies as many packers maximized their boning lines. Packer inventories for processing cuts began to grow in response to the increased harvest rates. Buyers of bone-in hams procured their needs at lower prices daily as demand was light to moderate and offerings were mostly moderate. Seedless bellies also experienced declining prices as bacon slicers readily bought fresh instead of utilizing frozen. Lean trimmings showed signs of a two-tiered market before stabilizing late week at only slightly lower price levels while demand and offerings were light to moderate.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES
Generally light supplies limited activity on beef variety meat markets this week. Very few sales were reported. On sausage materials markets, cheek meat moved slightly lower in thin trading. Head meat and hearts remained steady, also in thin trading. Demand was generally moderate but buyers were having a tough time finding offerings.
Pork variety meats experienced very light trading as well. Even with the large harvest numbers supplies are very current making it difficult for buyers to find product. This enabled markets to trend steady to higher with very few exceptions. Demand was mostly moderate for the light offerings. On sausage materials markets, cheek meat ended slightly lower while hearts were nearly inactive on very light offerings. Overseas markets saw limited activity. Feet ended higher while kidneys finished lower.
Market activity on tallow and greases continued to be slow this week. Chicago packer tallow and renderer tallow traded at slightly lower price levels on limited interest and moderate offerings. Chicago edible tallow ended the week slightly higher. Central choice white and yellow grease moved at lower prices on moderate offerings and light feed fat demand. Nothing reported in the Gulf market this week.
Reporting on protein feed supplements was light this week in spite of moderate to heavy offerings. Ruminant meat and bone meal continued its downward price slide as supply outweighed demand. The pork origin material began the week trading at steady prices but by weeks end it too was under pressure as supplies accumulated. Ruminant blood meal ended the week steady. Pork blood meal finished the week lower.
In limited trading, major packer hides were steady to slightly higher.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS
Special fed veal carcass prices were unevenly steady this week on light to moderate offerings and demand. No significant change expected through the Kosher and Columbus Day markets.
Special-fed veal cut prices traded steady with a few items firm to higher for the approaching Koshey and Columbus Day markets. Movement was slow to moderate on light to moderate offerings and a light to mostly moderate demand.

LAMB: CARCASS & PELTS
Carcass lambs 65-85#'s traded 0.26 to 1.27 higher; 85#'s and up 3.19 lower.
Packer sorted green salted pelt prices steady. Demand good for the post holiday market on light to moderate offerings.

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE Northeast and North Central Basis - FOB Major Production Points				
BPN #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	362.50	
U70	Foresaddles	86-147 lbs	267.50	
	Forequarters	43-74 lbs	292.50	
	Necks, bone-in	24-28 lbs	182.50	
	Breast	10-18 lbs	110.00	
	Foreshank	3-5 lbs	367.50	5.00
	Osso Buco, foreshank	2-8 lbs	762.50	25.00
	Shoulder, full	65-85 lbs	227.50	5.00
	Chuck, square cut	39-68 lbs	185.00	-2.50
	Chuck rolls, skinned	5-10 lbs	405.00	
	Chuck, Shoulder Clod	4-9 lbs	470.00	
	Hotel Racks, 8 rib	15-26 lbs	662.50	
U72	Hotel Racks, 7 rib	14-25 lbs	700.00	
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	1212.50	
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1302.50	
	Rack, Ribeye	3-9 lbs	1912.50	
U76	Hindsaddles	89-153 lbs	445.00	
	Hindquarters	45-76 lbs	460.00	
	Loins, regular	18-36 lbs	411.50	
U71	Loins, 4x4, trimmed	18-30 lbs	602.50	
	Strip Loins, bnls, 0x0	5-up lbs	1312.50	
	Loin, Short Tenderloin	1-up lbs	1162.50	
U77	Legs, double	68-117 lbs	470.00	5.00
	Legs, single	34-59 lbs	477.50	5.00
	Legs, slices, retail		777.50	
	Legs, TBS 4-piece	27-47 lbs	945.00	
	Legs, TBS 3-piece	24-39 lbs	962.50	
U73	Legs, BHS heel-out	27-42 lbs	712.50	
	Legs, Sknd, butt tenderloin	5-up lbs	1010.00	
U74	Top Rnd, Sknd, cap-off	10-15 lbs	1137.50	
	Hindshank	5-8 lbs	665.00	
	Osso Buco, Hindshank	2-8 lbs	1062.50	
	Stew Meat, regular		337.50	
U78	Bnls Veal Trimmings 75-80% Lean		105.00	
	Bnls Veal Trimmings 80-90% Lean		180.00	
	Hvy Nature Green Hides(per piece)		41.00	

SUPPLEMENTAL PAGE

Corrected reports for the Weekly USDA BEEF CARCASS PRICE EQUIVALENT INDEX VALUE dated Sept. 9, 2006.
Correction for NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS dates Sept 4, 2006 and Sept. 11, 2006.

Correction for Week Ending: September 09, 2006

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE
(CI)

Index		CH 1-3 600-900#	SE 1-3 600-900#
Values	=>	\$139.54	129.04
Change	=>	3.65	4.04

Index Reflects the Equivalent of 399,882 head of cattle.

Carcass Equivalent Values:

SUPPLY (live):	142.51	136.57
DEMAND (box) :	131.22	126.87

Current Spread	5.94	4.35
Grading % Brkdwn:	63.56%	63.80%

Weekly Equivalent Values for Outlying Beef Carcass Types						
Basis Value = 138.72		Carcass Weights				
		400-500#	500-600#	600-900#	900-1000#	1000#/up
Qty/Yld	(1)	-22.18	-8.62	0.00	-3.87	-18.75
Prime 1-3	9.70	\$127.06	\$140.62	\$149.24	\$145.37	\$130.49
Certified	3.25	\$120.61	\$134.17	\$142.79	\$138.92	\$124.04
Choice 1	2.92	\$120.28	\$133.84	\$142.46	\$138.59	\$123.71
Select 1	-7.99	\$109.37	\$122.93	\$131.55	\$127.68	\$112.80
Stdnd 1-3	-16.81	\$100.55	\$114.11	\$122.73	\$118.86	\$103.98
Prime 4	-5.07	\$112.29	\$125.85	\$134.47	\$130.60	\$115.72
Choice 4	-13.75	\$103.61	\$117.17	\$125.79	\$121.92	\$107.04

Note: Index reflects simple average of live and box equivalents.

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS
For the Week of: 9/4/2006

Value Adjustments		Range	Simple Avg.	Change
Quality:				
Prime		0.00 - 25.00	8.68	0.09
Choice		0.00 - 0.00	0.00	0.00
Select		(12.00)- (10.00)	(10.91)	0.62
Standard		(28.00)- (13.50)	(17.83)	1.11
Ave Choice or Better		0.00 - 10.61	2.23	(0.11)
Dairy - Type		(10.00)- 0.00	(0.91)	0.00
Bullock/Stag		(55.00)- (15.00)	(26.43)	0.00
Hardbone		(55.00)- (20.00)	(28.73)	0.18
Dark Cutter		(55.00)- (15.00)	(28.43)	(0.39)
Over 30 Months of Age		(32.00)- 0.00	(7.50)	0.00
*Cutability Yield Grade, Fat/Inches				
1.0-2.0 < .10"		0.00 - 8.00	2.92	0.00
2.0-2.5 < .20"		0.00 - 3.00	1.38	0.00
2.5-3.0 < .40"		0.00 - 2.50	0.96	0.00
3.0-3.5 < .60"		(1.00)- 0.00	(0.08)	0.00
3.5-4.0 < .80"		(1.00)- 0.00	(0.08)	0.00
4.0-5.0 < 1.2"		(20.00)- (10.00)	(13.75)	0.00
5.0/up > 1.2"		(25.00)- (10.00)	(18.75)	0.00
Weight:				
400-500 lbs		(40.00)- (5.00)	(22.18)	0.00
500-550 lbs		(30.00)- 0.00	(14.91)	0.00
550-600 lbs		(10.00)- 0.00	(2.33)	0.00
600-900 lbs		0.00 - 0.00	0.00	0.00
900-950 lbs		(15.00)- 0.00	(1.82)	0.00
950-1000 lbs		(15.00)- 0.00	(5.91)	0.64
over 1000 lbs		(35.00)- (10.00)	(18.75)	0.00
Hide Brand Location		0.00 - 0.00	0.00	0.00

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE - PREMIUMS AND DISCOUNTS
For the Week of: 9/11/2006

Value Adjustments		Range	Simple Avg.	Change
Quality:				
Prime		0.00 - 26.00	8.77	0.09
Choice		0.00 - 0.00	0.00	0.00
Select		(12.00)- (10.00)	(10.66)	0.25
Standard		(28.00)- (13.00)	(17.89)	(0.06)
Ave Choice or Better****		0.00 - 10.61	2.32	0.09
Dairy - Type		(10.00)- 0.00	(0.91)	0.00
Bullock/Stag		(55.00)- (15.00)	(26.43)	0.00
Hardbone		(55.00)- (20.00)	(28.73)	0.00
Dark Cutter		(55.00)- (15.00)	(28.89)	(0.46)
Over 30 Months of Age		(32.00)- 0.00	(7.50)	0.00
*Cutability Yield Grade, Fat/Inches				
1.0-2.0 < .10"		0.00 - 8.00	2.92	0.00
2.0-2.5 < .20"		0.00 - 3.00	1.38	0.00
2.5-3.0 < .40"		0.00 - 2.50	0.96	0.00
3.0-3.5 < .60"		(1.00)- 0.00	(0.08)	0.00
3.5-4.0 < .80"		(1.00)- 0.00	(0.08)	0.00
4.0-5.0 < 1.2"		(20.00)- (10.00)	(13.75)	0.00
5.0/up > 1.2"		(25.00)- (10.00)	(18.75)	0.00
Weight:				
400-500 lbs		(40.00)- (5.00)	(23.09)	(0.91)
500-550 lbs		(35.00)- 0.00	(15.82)	(0.91)
550-600 lbs		(10.00)- 0.00	(2.33)	0.00
600-900 lbs		0.00 - 0.00	0.00	0.00
900-950 lbs		(15.00)- 0.00	(1.82)	0.00
950-1000 lbs		(15.00)- 0.00	(5.91)	0.00
over 1000 lbs		(35.00)- (10.00)	(18.75)	0.00
Hide Brand Location		0.00 - 0.00	0.00	0.00